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(56) Documents cited
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GB 0228427 A **US 4265919 A**

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BMP5, A4D
INT CL⁵ **A21C, A21D**

(54) **Method of manufacture of crusted pie casing**

(57) A flat piece of pastry or dough or similar material, 11, is placed on the outside of an upside-down mould, for example a baking tin, 10. The pastry or dough is of a larger size than the mould (e.g. of a larger diameter) so that it fits over the mould.

With the tin still upside-down, the pastry or dough material is baked in a normal manner on the mould. A weight, for example a wire tray 12, may be placed on top of the pastry or dough during baking to prevent the crust separating from the rest of the pastry or dough and forming an air bubble.

A pastry or bread shell is produced with a crust on the outside and softer material on the inside. This can be filled as desired and is easily eaten by hand.

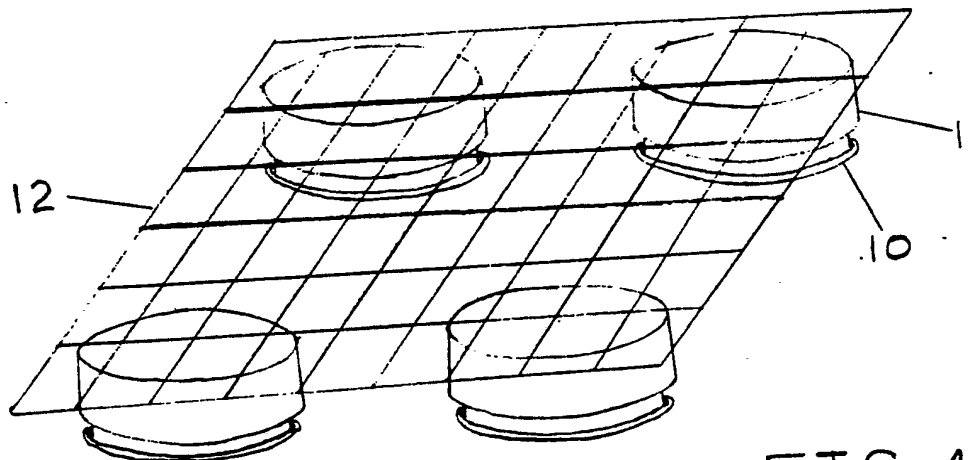


FIG. 4

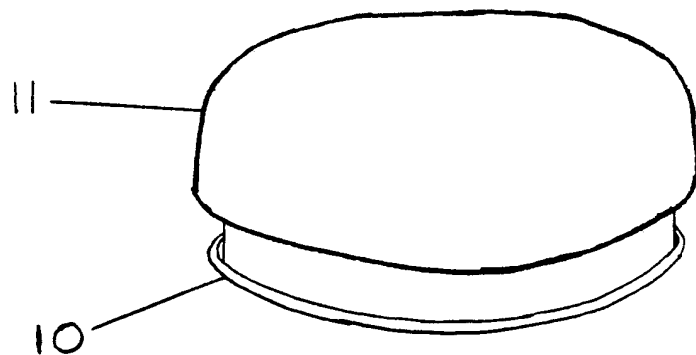


FIG. 1

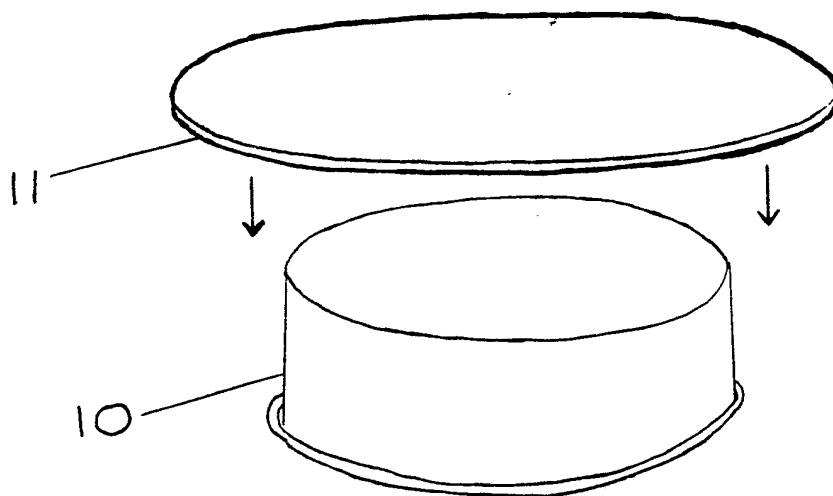


FIG. 2

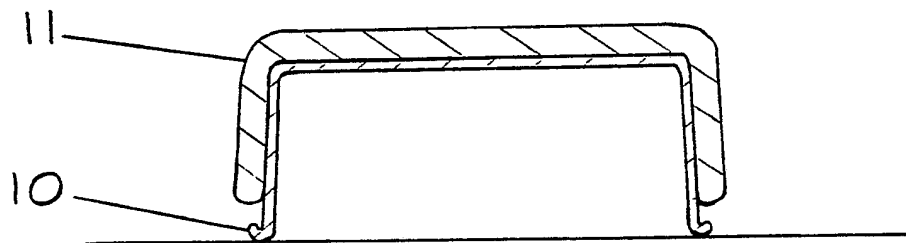


FIG. 3

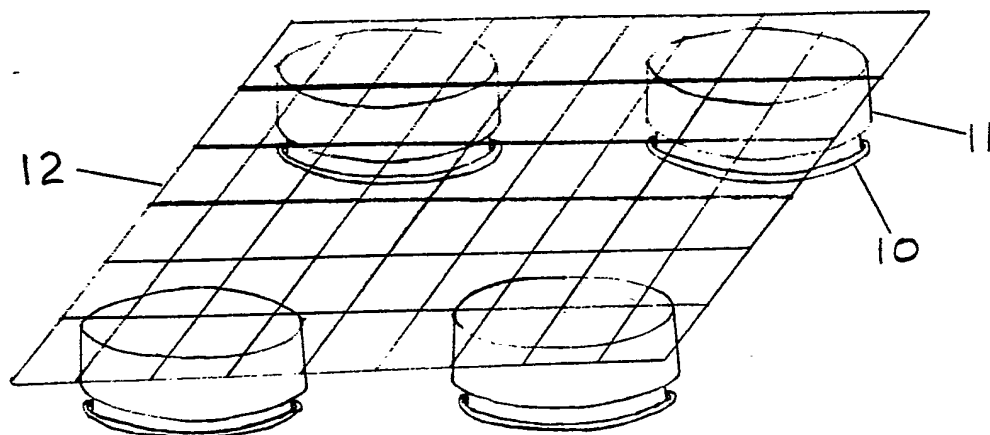


FIG. 4

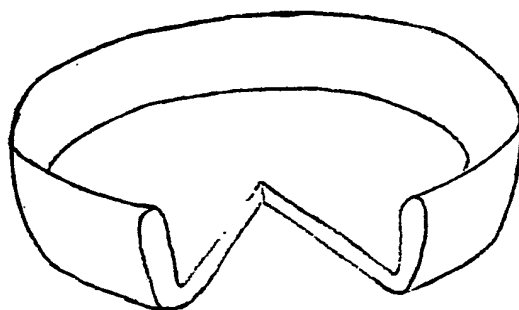


FIG. 5

Method of Manufacture of Crusted Pie Casing

Summary of Method

This invention relates to the method used to produce pie casings with a thick crust on the outside.

According to this method, the material from which the pie casing is to be made (hereafter referred to as "pastry") is baked on the outside of an upside-down baking tin. By exposing the outermost layer of the pastry to the heat, a crust forms on the outside of the pie casing. The method also requires a weight to be placed on top of the pastry while baking to prevent the crust from separating and forming an air bubble within the pastry.

Full Description of Method Using a Particular Example

A complete description of the method is given with reference to the accompanying drawings in which :

Figure 1 shows the pastry on the outside of the upside-down baking tin.

Figure 2 shows a circular piece of flat pastry being lowered onto an upside-down circular baking tin.

Figure 3 shows the arrangement of pastry and tin in cross-section.

Figure 4 shows an arrangement of four such tins with a weight (in this case a wire tray) on top of the pastry, ready for baking.

Figure 5 shows the finished pie casing with a section removed.

Referring to the drawings, the method requires a baking tin 10 (in this case shown as being circular) for which a circular piece of flat pastry 11 is suitable. The piece of pastry must be larger than the bottom section of the baking tin, so that it fits over the tin.

The pastry is placed over the tin, one method of doing so being shown in Figure 2, and the pastry is pressed onto the tin to make a close fit as shown in Figure 1 and in section in Figure 3.

The pastry is then baked on the tin and, depending on the type of pastry used, a weight may be needed to be placed on top of the pastry to prevent crust separation. Figure 4 shows four tins with a weight 12 (in this case a wire tray) on top of the pastry.

After removing from the oven and removing the baking tin, the baked casing is left as shown with a section removed in Figure 5.

CLAIMS

1) A method which involves the heating of a dough or pastry type material while it is situated on the outside of a mould to produce a casing with a crust on its outside and softer dough or pastry on its inside.

2) A method as claimed in claim one using any material other than a dough or pastry type material.

3) A method as claimed in claim one or claim two in which a force is applied to the outer surface of the material being used, for example by placing a weight onto the outer surface of the material being used.

4) A method as claimed in claim one or claim two which involves the use of a mould of any shape or any size.

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ABSTRACT:

A flat piece of pastry or dough or similar material, 11, is placed on the outside of an upside-down mould, for example a baking tin, 10. The pastry or dough is of a larger size than the mould (e.g. of a larger diameter) so that it fits over the mould.

With the tin still upside-down, the pastry or

dough material is baked in a normal manner on the mould. A weight, for example a wire tray 12, may be placed on top of the pastry or dough during baking to prevent the crust separating from the rest of the pastry or dough and forming an air bubble.

A pastry or bread shell is produced with a crust on the outside and softer material on the inside. This can be filled as desired and is easily eaten by hand. □